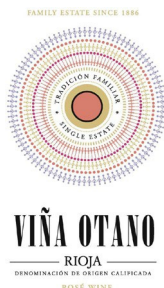


Viña Otano Garnacha Rosé 2025 (Rose Wine)



This winery is run by third generation winegrowers. The current owner, Oscar Montaña's, grandfather started working in wine in 1910. Vineyards range in age from 30 to 95+ years old. Fruit comes from a combination of estate grown fruit and fruit grown under contract and winery direction from two distinct areas within Rioja Alta. All fruit is hand harvested. The winery utilizes a number of methods to produce the best possible wine including multiple thinning/green harvest passes through each plot, mechanical weeding (no chemicals used), application of organic fertilizer (from composted winery waste) and hand-harvesting of the ripe fruit.

Appellation	Rioja D.O.Ca.
Grapes	100% Garnacha
Altitude/Soil	500 meters / sandy and limestone
Farming Methods	Traditional Methods, no herbicide use
Harvest	Hand harvested into small baskets
Production	Grapes direct to press, then fermented in temperature-controlled, stainless steel tanks
Aging	Aged for a few months on fine lees prior to bottling
UPC/SCC/PackSize	8 422938 000716 / 08422938000716 / 12

Reviews:

"Viña Otano's 2025 Rioja Garnacha Rosado is nicely ripe at thirteen percent octane this year. The wine is a pale salmon color and delivers a lovely aromatic constellation of watermelon, tangerine, white soil tones, a lovely touch of coriander seed-like spices and a topnote of dried flowers. On the palate the wine is bright, full-bodied and succulent at the core, with a lovely spine of acidity, good focus and balance and a long, complex finish. I would love to see this wine bottled under natural corks, as it is just too good a wine to be subjected to a screwcap! 2026-2028." **90 points View from the Cellar**; John Gilman- Issue 123 May– June 2026

